



TOLOSA



ABOUT TOLOSA

At Tolosa, we are true believers in the special terroir that is Edna Valley, nestled amongst the northwest to southeast running volcanic hills of San Luis Obispo County and the frontier for the most complex cool-climate varieties in California. Our Pinot Noirs and Chardonnays reflect the cold Pacific wind that sweeps down the coast and funnels into the valley, as well as the remarkable diversity of soil types: ingredients for nuanced and balanced wines of distinctive character.

STONE CHARDONNAY 2017

Edna Valley

WINEMAKER NOTES

We welcome the Stone Lion Chardonnay to the Tolosa repertoire. 2017 was the perfect vintage to introduce this wine. The temperatures rapidly increased in the beginning of September, which gave us the opportunity to pick the majority of the Chardonnay grapes in early September, but the Chardonnay that hung on the vine longer developed a riper fruit profile. We selected these lots of grapes to support the Stone Lion Chardonnay in order to produce a lush style of wine. During the initial maceration, we incorporated some skin contact to build more weight and depth on the palate. The Chardonnay was barrel fermented and aged for 9 months in a combination of new and neutral French oak barrels. Malolactic fermentation was encouraged, while the Chardonnay received a particular bâtonnage regime to build up the mid-palate.

ABOUT THE VINEYARD

The Stone Lion Chardonnay is comprised of two blocks located in the Poletti section of Tolosa's estate vineyard, Edna Ranch. This vineyard site offers a diversity of soils with an ancient seabed with limestone, sandy clay soils. The Tempesqué Chardonnay clone thrives in block 569, while block 598 contributes Dijon clone 76 to the Chardonnay composition. The Poletti section is slightly warmer than the winery, but receives a moderating influence from the coastal sea breeze and fog.

Color	Yellow with mercury highlights
On the Nose	Lemon cheesecake, graham cracker crust with fruit notes of yellow peach, lychee and melon
On the Palate	Leading fruit characteristics of Granny Smith apple and apricot, with vanilla blossom and brioche toast on the finish while showcasing a nice fatness with a balanced acidity
Varietal	Chardonnay
Fermentation	Fermented in French oak barrels
Aging	9 months in French oak barrels, with 20% of them being new
Vineyard	Edna Ranch
Case Production	251
Alcohol by Vol.	13.6%